



SHARING MENU

90^{PP}

PLEASE NOTE THIS IS A SAMPLE MENU ONLY. DISHES MAY CHANGE ACCORDING TO AVAILABILITY.
CHEF'S SELECTIONS ARE BASED ON AVAILABLE PRODUCE FROM OUR MARKET GARDEN.

ON ARRIVAL

AWARD-WINNING PIALIGO ESTATE SMOKEHOUSE CHARCUTERIE
TERRINE, ESTATE GROWN MARINATED AND PICKLED VEGETABLES, RYE CRISPS

PASTA

HANDMADE PASTA SELECTED DAILY BY OUR HEAD CHEF

TWO MAINS TO SHARE

PLEASE SELECT TWO

OBE CERTIFIED ORGANIC GRASS-FED RUMP
SERVED M/R WITH JUS

FREE-RANGE BANNOCKBURN CHICKEN
BROWN RICE, HERBS & PICKLED MUSHROOMS

TODAY'S MARKET FISH

SIDES

ROAST FARM POTATOES

AND

PIALIGO ESTATE SEASONAL GARDEN SALAD, AGED VINEGAR

DESSERTS TO SHARE

INDIVIDUALLY PLATED

WARM BITTER CHOCOLATE TART
CARAMEL, VANILLA BEAN ICECREAM

OR

ETON MESS & BERRIES
CRÉ ME CHANTILLY, MERINGUE

ADD CHEESE 15^{PP}

(DF) DAIRY FREE, (GF) GLUTEN FREE, (V) VEGETARIAN

**WANT TO ADD A BIT OF
PIZZAZZ TO YOUR EVENT?**

No problem! A one hour Gintonica experience? A martini masterclass?
We have a range of entertainment add-ons to choose from, enquire with our team.